

€ **Otsumami おつまみ** Appetizer

- 3,9 **EDAMAME** Steamed soybeans pods
- 4,5 **EDAMAME SPICY** Steamed soybeans sauteed with kimchi
- 4,8 **EDAMAME TŌFONA** Crispy soybeans with truffle
- 7,2 **TORI GYOZA** Japanese chicken and vegetable gyozas with their sauce **(5 uts) (fried option)**
- 8,9 **KAMO GYOZA** Duck and vegetable gyozas with Japanese mayonnaise and cantonese sauce **(5 uts)**
- 7,2 **TAKOYAKI** Popovers stuffed with octopus and okonomiyaki sauce **(3 uts)**
- 4,3 **TORI KAWA** Organic chicken skin skewers with teriyaki sauce **(2 uts)**
- 6,3 **YAKITORI** Chicken thigh skewers with teriyaki sauce **(2 uts)**

€ **Izakaya 居酒屋** Japanese snacks

- 6,5 **MISOSHIRU** Miso soup with seaweed, negi and mushrooms
- 7,5 **EBI FURAI** Prawns battered in tempura and panko with "sweet chilli" sauce **(5 uts)**
- 9,8 **IKA TEMPURA** Squid battered in tempura with squid ink, accompanied by wasabi mayonnaise and honey
- 9,8 **WAKAME SARADA** Seaweed, avocado, mesclun and tobiko salad, Japanese nuts vinaigrette
- 4,8 **NIKU BUN BAO** Bao bread with Iberian pork cooked at low temperature with cantonese sauce, mesclun, cucumber and Japanese mayonnaise
- 6 **TUNA BUN BAO** Bao bread with tuna tartare with yuke sauce, wakame seaweed and crispy tempura
- 5,8 **IKA BUN BAO** Bao bread with squid battered in panko, mesclun and Japanese mayonnaise
- 11,8 **HOTATE FOIE** Grilled scallops with foie and sweet miso sauce
- 11,8 **KAKIAGE** Vegetables and prawns tempura with tentsuyu sauce
- 16,3 **KŌTORŌ TATAKI** Beef tatakhi with miso sauce and Japanese "chimichurri"
- 15,8 **SAIKORO** Iberian prey cubes with potato parmentier and onion reduction
- 14 **SAKE TATAKI** Salmon tatakhi with sweet onion sauce
- 12 **SAKE NO TERIYAKI** Grilled salmon tenderloin with teriyaki sauce
- 14 **SPICY EBI** Grilled shrimps with garlic and spicy kimchi sauce

€ **Sutōbu ストーブ** Hot dishes

- 13,5 **YAMA UMI** Sautéed rice with chicken, calamar, prawns, Japanese mushrooms and unagi sauce **(veggie option)**
- 13,5 **YAKIUDON** Udon noodles with prawns and squid sauteed with kimchi sauce
- 13,5 **YŌKAI CURRY** Rice with Japanese curry, potato, and chicken tight
- 14,5 **YAKISOBA** Noodles with skirt-steak beef, cabbage, carrot and katsuobushi **(veggie option)**

€ **Uramaki 裏巻き** Rice roll stuffed inside

- 13,5 **NORWEGIAN** Panko prawn, avocado and cream cheese, wrapped with aburi salmon and confit onion
- 12,9 **CALIFORNIA** Crab, avocado, cucumber, and Japanese mayonnaise covered with tobiko
- 13,5 **SAINT TROPEZ** Roll of salmon and cream cheese, battered in tempura and covered with salmon tartare and unagi sauce
- 12,5 **PANAMERA** Spicy tuna tartare and lettuce, covered with avocado and sweet miso sauce
- 11,8 **SAKE ROLL** Salmon and avocado covered with sesame
- 13,9 **TUNA ROLL** Tuna and avocado, covered with sesame
- 15,8 **SPICY TUNA** Avocado battered with panko and tempura, covered with spicy tuna tartare
- 14,5 **MR MANGO** Avocado and cucumber covered with mango "chutney"
- 13,5 **HOT PHILADELPHIA** Avocado, salmon, and cream cheese, battered in tempura with ponzu sauce
- 15,8 **CAYMAN** Avocado, cream cheese, caramelized onion and prawns, wrapped with tuna and tobiko sauce
- 14,5 **HARU TORI** Grilled chicken, avocado, lettuce and red onion, with sweet miso sauce and crunchy onion
- 16,8 **DAYTONA** Foie and apple mouse, topped with crispy onion and PX sauce
- 14,8 **EBISAKE** Shrimp, salmon, ikura and mango futomaki

€ **Nigiri にぎり寿司** Covered rice ball

- 2,8 **SAKE** Rice ball covered with salmon
- 3 **ABURI SAKE** Rice ball covered with aburi salmon
- 4 **ABURI EBI** Rice ball covered with aburi shrimp
- 3,5 **MAGURO** Rice ball covered with tuna
- 3,5 **CHUTORO TARTAR** Rice ball covered with tuna belly tartare
- 4 **TUNA FOIE** Rice ball covered with tuna and foie
- 3,5 **GUNKAN IKURA** Rice ball covered with ikura and nori
- 3,8 **CRISPY GUNKAN SAKE** Rice ball covered with avocado cream and salmon tartare wrapped in crunchy spring roll pasta
- 4 **CRISPY GUNKAN NIKU** Rice ball covered with beef tartare wrapped in crunchy spring roll pasta

€ **Sashimi 刺身** Pieces of raw fish

- 8 **SAKE** Cuts of salmon
- 9,5 **MAGURO** Cuts of tuna

€ **Maki マキ** Stuffed nori seaweed roll

- 6,5 **SAKE** Rice roll stuffed with salmon
- 7,5 **MAGURO** Rice roll stuffed with tuna
- 6 **AVOCADO** Rice roll stuffed with avocado
- 4,9 **KYURI** Rice roll stuffed with cucumber

€ **Dezāto デザート** Desserts

- 5,9 **TRUFFLES** of chocolate with sake
- 6,2 **CATALAN CREAM** with yuzu and "crumble"
- 6,5 **CHEESECAKE** tea matcha cream with "crumble"
- 7,5 **CHOCOLATE COULANT** with tea matcha ice cream

WINES

€ WHITE WINES

- 17 **BARDOS** Verdejo D.O. Rueda  
  
Fruity, elegant, and expressive. A wine with volume and persistence, well-integrated acidity and a characteristic aniseed after-tastes.
- 18 **HONEY MOON** Parellada D.O. Penedès  
  
Elegant entry on the mouth, with an acidity balanced by the residual sugars of the wine, receiving it in the mouth in a soft and pleasant way.
- 19 **AROA LAIA** Garnacha blanca D.O. Navarra  
  
Organic wine made with the least possible interventionist techniques, looking for the wine to express itself naturally. Aromas of tropical fruits with a touch of acidity.
- 21 **COLLBAIX SINGULAR** Macabeu D.O. Pla de Bages  
  
Wine with good entrance, voluminous, long and persistent. Fresh, with good acidity and hints of syrup fruits, nuts and honey.

29 **DAVIDE** Albarinyo D.O. Ries Baixes

Artisan production, slow maturation, expressing diversity and richness of winery's estates. It harmonically combines intensity, freshness, power and elegance, A signature product with personality.

34 **OREMUS VEGA SICILIA** Furmint D.O. Tokaji

Original and of excellent quality. Made with ripe grapes that allow to express all fruit character of this variety typical of the area. A fresh white, full of aromes, silky and unctuous.

€ RED WINES

18 **MATSU PÍCARO** Tinta de toro D.O. Toro

Intense purple wine with aromas of wild black fruits. Wine with good body, thanks to the ripeness of the frape. In the mouth it is sweet and fruity.

19 **LE NATUREL** Garnatxa D.O. Navarra

Natural, clean and bright wine. Very light and pleasant on the palate, the taste of the ripe fruits stands out especially.

21 **AROA JAUNA** Cabernet sauvignon, Merlot, Tempranillo, Garnatxa D.O. Navarra

Purple wine, very clean, with great intensity and a fresh end. Aromas of cocoa, dried leaves and quince.

24 **BARDOS ROMÁNTICA** Tempranillo D.O. Ribera del Duero

Full-bodied, but silky and friendly, with perfectly clean tannin and a pleasant end, reminiscent of black fruits and undergrowth.

30 **FOSCA DEL PRIORAT** Garnatxa D.O. Priorat

Burgundy color, aromas of red fruits characteristic of Garnatxa. In the mouth is tasty, balanced, complex, and very elegant.

EXECUTIVE MENU **27€**

Starter, main course, desert and a drink (Beer, glass of wine, water or soft drink)

Starters

**MISOSHIRU**  
Miso soup of the day with seaweed

**WAKAME SARADA**  
Seaweed, avocado and mesclun salad with Japanese nuts vinaigrette

**TORI GYOZA** supplement 1,5 €  
Chicken and vegetable gyozas with their sauce **(3 uts)**  
**5 uts supplement 2,5 €**

**YAKITORI** supplement 2 €  
Charcoal-grilled chicken thigh skewers with teriyaki sauce **(2 uts)**

Main courses

**SUSHI**  
Varied sushi:

8 pieces Sake roll, o 8 pieces Tuna roll supplement 1,5 €,  
8 pieces Maki avocado,  
Minichirashi Saintropez,  
Nigiri aburi sake  
Nigiri sake

**YAKISOBA**  
Noodles sauteed with chicken, cabbage, carrot and katsuobushi **(veggie option)**

Desserts

**CHOCOLATE TRUFFLES WITH SAKE**

**CATALAN CREAM WITH YUZU**

**TEA MATCHACHEESCAKE** supplement 1 €

**Noon from Monday to Friday**  
*The whole table must choose the menu*  
**The menus are individual and cannot be shared**

Arigatō !! **ありがとう**

**YŌKAI 妖怪** andorra

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*This establishment has information about allergy and food intolerances*

**Consult our staff**

**\* the equipment and management of our kitchen do not guarantee the absence of traces of allergens not described**

yokai\_andorra



アーティザンビール

WE HAVE JAPANESE BEERS!